

BLOODY BRAIN SALAD

An icky delight for your guests to bite!

HERE'S WHAT YOU'LL NEED:

Serves six

- 6 ounce package of strawberry Jell-O mix
- 16 ounce small curd cottage cheese
- 16 1/2 ounce can of strawberries in syrup
- Black food coloring

HERE'S WHAT TO DO:

1. Make the Jell-O according to package directions. Chill in refrigerator until firm.
2. Scoop cottage cheese into a large bowl.
3. Add a few drops of food coloring to cottage cheese and blend until a nice gray color is achieved.
4. Drain strawberries and reserve syrup.
5. Add strawberries to cottage cheese and mix well.
6. Scoop out Jell-o onto a large platter and make a base of "congealed blood."
7. Drizzle the syrup over the Jell-O.
8. Scoop cottage cheese and strawberry mixture on top and serve this terrifying treat!

SPICY DEVEILED EYEBALLS

Squishy-squashy edible eyeballs -- a perfectly putrid party treat!

HERE'S WHAT YOU'LL NEED:

- 6 eggs
- 12 green olives stuffed with pimientos
- 2 tablespoons mayonnaise
- 1 teaspoon prepared mustard
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon ground cayenne pepper

HERE'S WHAT TO DO:

Make sure to get a grown-up's permission to use the stove!

1. Place eggs in a medium-sized pot and cover with cold water.
2. On the stove, bring the water to a boil and boil the eggs for 10 to 15 minutes.
3. Carefully remove the eggs from the boiling water and place them in a medium saucepan of cold water.
4. When the eggs have cooled, peel them and slice them in half lengthwise.
5. Remove the yolks and place them in a medium-sized bowl. With a fork, mash the egg yolks, mayonnaise, mustard, salt and black pepper together.
6. Spoon the yolk mixture into the center of the egg whites and sprinkle them with cayenne pepper (add lots if you can stand the heat!).
7. Add one olive to the center of the mixture in the egg.
8. Cover and chill the eggs in the refrigerator until you are ready to eat them.

WORM GUTS

Sickeningly sweet, but oh, so yummy!

HERE'S WHAT YOU'LL NEED.

Serves six

- 3 cups of chow mein noodles
- 1 cup of peanuts
- 6 ounce package of butterscotch chips
- waxpaper

HERE'S WHAT TO DO.

Make sure to get a grown-up's permission to use the stove!

1. In a saucepan, melt the butterscotch chips over low heat. Stir constantly until completely melted.
2. Remove pan from heat and stir peanuts and noodles into melted chips.
3. Use a teaspoon to scoop out bite-sized portions of mixture and drop onto wax paper. Repeat until all mixture is used.
4. Let these wacky Worm Guts cool, then arrange on a platter to serve!

PUTRID PUNCH

Whip up a batch of this beastly beverage for your next spooky shindig!

HERE'S WHAT YOU'LL NEED:

Makes 6 servings

- 24 ounce pack of frozen strawberries, thawed
- 6 ounce frozen lemonade concentrate, thawed
- 1 quart ginger ale
- 1 cup raisins, dried cranberries, or dried cherries
- 1 cup blueberries, fresh or frozen
- 6 colorful straws

HERE'S WHAT TO DO:

1. Place the strawberries in a bowl and mash them up with a fork.
2. Mix the strawberry mash, lemonade and ginger ale in a large pitcher.
3. Place handfuls of raisins and blueberries into tall glasses.
4. Pour the liquid into each glass. The "bugs and scum" will rise to the top of each glass.
5. Add a straw to each glass and drink up!
6. For a larger crowd, double or triple the recipe and mix it up in a punch bowl!

GOOSEBUMPS GOURMET: TERRIFYINGLY TASTY INSECTS!

Go eat worms? Why not?! Or try flies, bugs, spiders and other insect morsels in this gruesome treat that looks like a quivering, prehistoric horror! If you have the stomach for it (and we're sure you do, if you're a hardcore Goosebumps fan) try making these incredible, edible, crawly creatures in amber.

INGREDIENTS:

2 packages of peach or orange gelatin dessert
Gummy worms, spiders, flies or any other bugs that give you
Goosebumps
Big bowl

HERE'S WHAT YOU DO:

1. Prepare gelatin according to directions and pour into the bowl. Place in refrigerator.
2. After gelatin has started to set--about 45 minutes--turn gummy creatures upside down and push them into gelatin. Be careful not to push them too far or leave any part sticking out of the gelatin, since you want them to look like they've been suspended in amber for millions of years. Replace in refrigerator.
3. When the gelatin is completely set--after an hour or so--dip bowl in warm water to loosen gelatin. (If necessary, run a dull knife around the edge of the dessert.) Place a plate over the bowl and carefully flip the bowl over so that the dessert is on the plate. You should now have a big, quivering lump of "amber," complete with bugs. Dig in and enjoy!

SNEAK SNACK ATTACK!

Imagine....you and your friends are hanging out, and hunger hits. You bring out a bowl of chips or popcorn, which makes everyone happy...until they notice something's strange. Something's stirring up those snacks. All by itself. ARRRGHH! Is there a mutant in the junk food? No..just a ghoulishly clever special effect you can set up to give your friends the funniest, creepiest culinary surprise of their lives!

HERE'S WHAT YOU'LL NEED.

A big bowl

Potato or corn chips or popcorn

A wind-up toy (the bigger the wind-up key the better--those jumping mice and kangaroos work well)

Masking tape

HERE'S WHAT YOU DO.

1. Cut an L-shape out of the card-board. It should be about 2 inches long by four inches tall and about an inch wide all around.
2. Securely tape the short end of the cardboard L to the wind-up key on the toy. You should be able to wind up the toy and watch the L twirl.
3. Tape the toy to the bottom of the bowl so the cardboard L sticks straight up. (Wind it up to make sure it works.)
4. Now, the fun begins! Wind up the toy and pour in the popcorn or the chips. The snacks should jump around on their own--just like there's something super-crawly burrowing around in there!

GO EAT WORMS SANDWICH

Go Eat worms!? Go for it, with this tasty sandwich that looks like a giant worm is emerging!! (Not for the squeamish!)

HERE'S WHAT YOU'LL NEED,

1 can of cheese food or product in a can
chopstick or knitting needle

HERE'S WHAT YOU DO,

1. Use one pita for each sandwich. On only one side of the pita bread, make a small hole with the chopstick. (That's your "worm hole!") Don't poke through the other side.
2. Poke chopstick through hole and wiggle to clean out inside of pita without separating or breaking edges.
3. Push nozzle of cheese can into hole--and squirt. Push cheese into edges, and fill the rest of pita. (Make it nice and thick for a super-long worm)
4. Take sandwich in both hands and squeeze a little bit.
Out snakes a long "worm!" YE((CHHH!!

MONSTER BLOOD POPS

HERE'S WHAT YOU DO.

Freeze lime-aid in ice cube trays with wooden popsicle sticks--and enjoy a ghastly green treat.

GO EAT WORMS DELIGHT

HERE'S WHAT YOU DO:

Have a grown-up preheat your oven to 350 degrees.
Core 12 large apples and stuff each hole with a teaspoon of jam (your favorite flavor will do) and butter. Place in a pan and cook the apples for 35 to 45 minutes until they're tender (not too mushy). Take out of the oven (be careful, they're hot!) and let cool.
Then take 12 gummy worms and place one in each apple so that you only see half of its body poking out. Gross, dudes!

MONSTER BLOOD: THE REAL RECIPE

A Goosebumps fan favorite and timeless classic handed down through the generations from Mummy to daughter and from Phantom to son.

HERE'S WHAT YOU DO:

1. Place 3 tablespoons of cornstarch in a bowl.
2. Slowly add 3 tablespoons of water, stirring constantly.
3. Add food coloring one drop at a time until desired color is achieved.

(As most people know, the blood of a healthy monster is green. However, don't be afraid to experiment with other creepy color combinations.)

VAMPIRE BREATH PUNCH

HERE'S WHAT YOU DO:

Mix together 8 cups cranberry juice, 6 cups sparkling apple cider, and 6 orange slices for some rosy punch that is "fang"tastic!